

Dorothea Cruickshank

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SKILLS

Cuisine Styles

French • Mediterranean • Plant-based • Asian Fusion

Kitchen Skills

Cost Control

Operations

Inventory Management • Catering • HACCP

Soft Skills

Quality Control • Time Management • Team Leadership • Training

SUMMARY

Experienced Chef with 6+ years focusing on Private Events. Known for quality engineering.

EXPERIENCE

Pastry Chef — Muller, Heller and Balistreri (2016 - 2025)

- Catered private events for up to 91 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 36% through optimized dish pricing.
- Maintained food cost under 28% with vendor negotiations and waste controls.

Pastry Chef — Casper Group (2024 - 2025)

- Maintained food cost under 20% with vendor negotiations and waste controls.
- Managed kitchen of 9 staff, implementing cross-training and reducing labor overtime.
- Designed seasonal menu increasing revenue by 26% through optimized dish pricing.

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Lubowitz, Weber and Jacobs College (2021)

CERTIFICATIONS

- HACCP Level 3
- Certified Sommelier (optional)
- Food Safety Manager